

MARCHIO STORICO
BARONCINI
VITICULTORI DAL 1489



PANEZIO

CHIANTI COLLI SENESI D.O.C.G.

From these vineyards, fully respecting the best traditions, we obtain this wine with fresh, dry taste and winy bouquet that at times recalls violets.

Wine: Chianti Colli Senesi

Area of production: San Gimignano

Grapes: 100% Sangiovese.

Soil composition: tuff and pliocene shells

Planting system: Guyot

Density: 3500 vines per hectare

Altitude: 300 m a.s.l.

Microclimate: humid in winter and spring, warm and dry in summer

Vinification: the grapes are harvested when fully ripe. Fermentation with selected yeasts, long maceration after fermentation, refinement for 2 months in wood.

Organoleptic characteristics:

Colour: deep ruby-red

Bouquet: cherries

Taste: fragrant, wild berries

Alcoholic strength: 12%

Serving temperature: 20° C.

Food and wine matching: cold cuts, ripe cheese, especially Parmesan cheese, roasts of red meats.